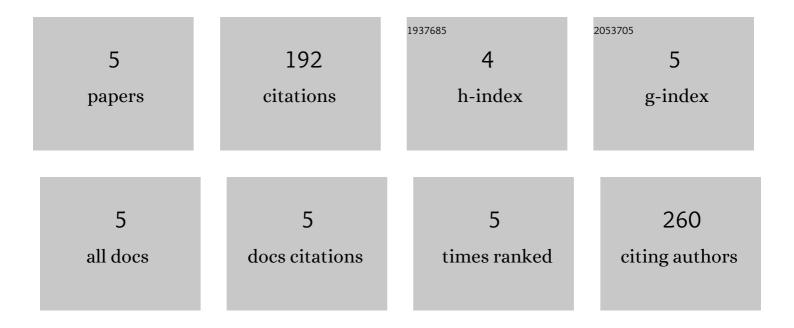
## Ayse Sibel Akalın

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7725636/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Recent advances in dual effect of power ultrasound to microorganisms in dairy industry: activation or inactivation. Critical Reviews in Food Science and Nutrition, 2022, 62, 889-904.	10.3	27
2	Textural and sensorial characteristics of set-type yogurt containing Bifidobacterium animalis subsp. lactis Bb-12 and quince powder. Journal of Food Measurement and Characterization, 2020, 14, 3067-3077.	3.2	3
3	Angiotensinâ€converting enzyme inhibitory and starter culture activities in probiotic yoghurt: Effect of sodium–calcium caseinate and whey protein concentrate. International Journal of Dairy Technology, 2018, 71, 185-194.	2.8	5
4	INFLUENCE OF PACKAGING SYSTEMS ON THE BIOCHEMICAL CHARACTERISTICS AND VOLATILE COMPOUNDS OF INDUSTRIALLY PRODUCED TURKISH WHITE CHEESE*. Journal of Food Biochemistry, 2011, 35, 663-680.	2.9	10
5	Rheological properties of reduced-fat and low-fat ice cream containing whey protein isolate and inulin. European Food Research and Technology, 2008, 227, 889-895.	3.3	147